

Noble products, off menu « Découverte »

Starters

Blue Lobster 58 €

served with a crunchy herb biscuit and dill cream

9 Oysters no triploid "Ostra Regal" n°3 & caviar of Sologne "Baerii" (10g) 49 €

Ocean & Land

Wild Turbot fish roasted 56 €

potatoes smoked in hay, hedgehog & apricot-coloured mushroom

Calf's head and sweet breads 48 €

served with gribiche sauce and veal gravy

We can suggest you Caviar of Sologne

"Baerii" to accompany all dishes :

30g of Caviar 69 €

50g of Caviar 112 €

Prix nets. TVA 10 % incluse

Starters

- Small mackerel served warm, herbs mousse* 26 €
fennel and agaric mushrooms
- Poached duck foie gras from Andignac* 37 €
with sea salt
(supplement 9 €)
- Vegetables and parmesan millefeuille* 27 €
carotte mousse & parsley mousse
- 9 Oysters no triploid "Ostra Regal" n°3* 33 €
(supplement 5 €)
- Salad of season* 16 €

Ocean & Land

- John Dory fish, broth spices,* 31 €
Paimpol white bean, lemon & squid
- Scallops pan fried,* 35 €
butter sauce flavoured with citrus fruits, cauliflower and broccoli
(supplement 6 €)
- Cod fish with a herbs crust, shellfish sauce* 25 €
celery, spinach & shellfish
- 72-hour slow cooked shoulder of lamb* 28 €
vegetables, garlic cream
- Filet of duck with pepper of Kampot* 31 €
red cabbage & butternut

All our meat is of France origin. We work primarily with small producers whose productions are reasoned.

Cheese

- Sabayon of Parmigiano Reggiano & goat cheese* 11 €
figs and hazelnuts, raspberries French dressing
- Cheese board* 16 €

Dessert

- Mandarin & Clementine of Corse,* 15 €
chestnut & water-ice
- "Chocolate" Valrhona,* 16 €
- Guanaja mouss with pepper Voatsiperifery & Orelys*
Sichuan pepper ice cream
- Gratin of apple, quince & grape,* 15 €
fig water-ice
- Pear mousse, baie of Passion & buckwheat biscuit* 15 €
caramelized pear, chocolate-almond mousse, buckwheat ice cream

(please order all desserts at the beginning of the meal)

Net prices. 10% VAT included